

Sunday Sample Menu

1 course 19.00 | 2 courses 25.00 | 3 courses 31.00

Starters

Soup of the day, croutons, warm bread roll **V GFO**
Sautéed wild mushrooms, confit garlic cream sauce, grilled brioche, chive oil **V GFO**
Butternut squash Buscetta, tomato ragu, pomegranate, pearl barley, vegan feta **Ve**
Chicken liver parfait, pickled shallots, tarragon, toasted focaccia **GFO**
Roasted beetroot, whipped goat's cheese, walnut praline, blackberry gel **V GF**
Breaded scampi, tartare sauce

Mains

Staffordshire roast beef served pink, Yorkshire pudding
Roast loin of pork, cheddar & bacon stuffing
Half & half pork and beef served pink, Yorkshire pudding, cheddar & bacon stuffing
Vegan Wellington **Ve**
(All served with roast potatoes, braised carrot, green bean, sugarsnap peas, braised red cabbage, roast gravy)
Battered haddock, tartare sauce, minted crushed peas, grilled lemon, triple cooked chips **GF**
10 oz D cut gammon, grilled pineapple, fried hens' egg, garden peas, triple cooked chips **GF**
Roasted celeriac steak, braised leeks, walnut gremolata, parsnip puree **Ve GF**
Butternut squash & burrata salad, pomegranate, pearl barley, roasted beetroot, mixed herbs, sage & orange dressing **GFO**
Beef & BBQ pulled pork burger, American cheese, dill pickle, shredded lettuce, brioche bun, lime & cabbage coleslaw, French fries
Crispy miso oyster mushroom burger, sriracha & lime vegan mayo, pickled carrot, pretzel bun, French fries **Ve**

Make the most of your roast!

Side of vegetables £3.50 | Roast potatoes £3.50 | Cauliflower cheese £4.50
Yorkshire Pudding £1.00 | Cheddar & bacon stuffing £2.00

Desserts

Profiteroles, Chantilly cream, Nutella, chocolate sauce
Whiskey & caramelised plum bread & butter pudding, vanilla custard or vanilla ice cream
Lemon & mascarpone mousse, blackberry compote **GF**
Vegan pineapple fritters, caramel sauce, coconut ice cream **GF Ve**
Apple & cinnamon strudel, vanilla ice cream
(vegan option available)
Trio of ice cream or sorbets **GF**